



## Magnolia's Wine List

By the Glass House Wines 6.25 All Others 6.50

Bottle House Wines 23.00 All Others 25.00

**Wine Flights** – all of our wine flights come with cheese, fresh fruit and a warm baguette and a 3 ounce tasting of our wines.

Choice of any three white wines below....17.95

Choice of any three red wines below.....17.95

### House Wines

#### White – Rapariga da Quinta (Portugal)

The partnership between Antao Vaz and Verdelho grapes works well in this wine with aromas of ripe tropical fruits, citrus discrete. Full-bodied, solid, shows a lemony touch which gives it lightness and balance

#### Red – Rapariga da Quinta (Portugal)

Intense ruby color. Aroma of red fruits and toasty from the wood aging. Balanced, rich and elegant finish.

### White Wines

#### Savignon Blanc - Tablelands (New Zealand)

The combination of the rich yet zingy Martinborough fruit and more refined Hakes Bay fruit leads to a wine that has amazing drinkability with the richness of stone fruit, highlights of peach and lime and underlying minerality.

#### Reisling - Zum (Germany)

Racy notes of lime, apple, honey and lively slate minerality. Vibrant acidity is balanced by just a touch of sweetness that will leave your palate satisfied and refreshed.

#### Semi-Dry Riesling - Heron Hill (Finger Lakes-NY)

Fresh fruit aromas like ripe yellow peach and cantaloupe are followed by a hint of Iris flower. The sweetness comes first, followed by refreshing acidity which lasts through a long finish.

#### Gewurtztraminer-Villa Bellangelo (Finger Lakes-NY)

Incredibly aromatic, lychee, floral notes, tropical notes all dominate the nose. A delicate light bright white with fantastic flavor! Refreshing!

#### Due Uve - Bertani (Italy)

Combines the body and elegance of Pinot Grigio with the aromatic notes of Sauvignon Blanc, thus achieving an original creation rich in personality and character. Crisp and Refreshing!

#### Pinot Grigio - Borgo Conventi (Italy)

Mild aromas of pear, lemon, dried grains and spice. Dry, medium bodied with juicy acidity and slight oiliness to the mouth. Yellow apple and pear flavors present with a touch of almond and wet stone mineral note. Fresh, delicate and balanced, dry with a lasting finish.

#### Pinot Grigio - Ecco Domani (Italy)

Offers light citrus and delicate floral aromas, tropical fruit flavors and a crisp, refreshing finish.

#### Chardonnay/Pinot Grigio - Luna di Luna (Italy)

Balanced taste with the crispness of Pinot Grigio and the softness of Chardonnay.

#### Chardonnay - Villa Bellangelo- (Finger Lakes- NY)

Boasting a powerful acid backbone, this wine incorporates fruit and texture into a truly mouthwatering experience.

#### Chardonnay - Clos du Bois (California)

Aromas of apple, blossom, ripe pear and lemon drop are complemented by toasty oak, spice and cream. Silky & overlaid with bright, juicy flavors of ripe apple.

#### Moscato - Villa Bellangelo (Finger Lakes-NY)

Clean and crisp with a hint of pineapple lychee, tropical flowers with a hint of lingering sweetness.

### Red Wines

#### Pinot Noir - Underwood (Oregon)

Aromas of plum, blueberry and raspberry. The palate is filled with sweet raspberry and cherry fruits with warm cocoa tones.

#### Montepulciano - Farnese (Italy)

Blackberry and black cherry notes with a velvety smooth feel.

#### Chianti - Colli Senesi Salcheto (Italy)

Aromas of raspberries, blackberries, and cherries with notes of spice and licorice

#### Merlot - Columbia Crest Grand Estates (Washington)

Classic merlot spice, blackberry and cocoa aroma, balanced by oak, creates a velvety, seductive finish

#### Cabernet Savignon - Main Street (California)

A beautiful cab with intense blackberry, cassis and cherry aromas, with notes of cocoa and vanilla.

#### Malbec - Terra Rosa (Argentina)

Sweet blackberry fruit tones that are tempered by that “stony” quality. The mouth is complex and rich, with just enough tannins to cut through the fruit and ensure that the richness does not become too much of a good thing.

#### Sangaetano Primitivo di Manduria DOP

##### Canantine Due Palme (Italy)

Deep and dark ruby red color with intense purple highlights, the wine offers to the nose its typical fruity smell with slightly spicy and ethereal notes. Smooth with a long lasting finish.

## Magnolia's Wine List Continued...

### Sangria

Seasonally Only 8.50

#### Tiki Sangria (Spain)

A soft red wine made from Spanish Tempranillo grapes and unoaked. This blend of red sangria is served in our unique 12 ounce Magnolia glass filled with fresh fruit and ice creating a deliciously perfect balance of wine and fruit.



### Sparkling Wines

Martini & Rossi Asti (Italy)..... Split 11.95  
Bright apples and citrus in the nose, delicate, lively and persistent

Mimosa for Two.....13.95

Borgo Magredo, Prosecco (Italy).....25.00  
Fine lively bubbles with hints of apricot and peach

### Can't finish your bottle of wine?

#### We are happy to recork the bottle for you

**NYS Division of Alcoholic Beverage Control State Liquor Authority Policy on Recorking a Bottle of Wine** – Following the consumption of a full course meal, a patron may be permitted to remove from our café one partially consumed bottle of wine purchased in connection with the meal. We will place the bottle in a one time-use tamper proof bag and then securely seal the bag. A dated receipt for the meal and the bottle will be attached to the bag. **It is at our discretion to refuse to recork your bottle of wine if certain guidelines have not been met.**

## Magnolia's Beer Menu

**10 BEERS ON TAP** 4.95 per pint

**Please ask your server for today's selections!**

Our selection of beers on tap change seasonally

**Beer Sampler Tray** 7.50

Your choice of 4 of our beers on tap served in our unique 3 ounce Belgian style glasses

### BOTTLED BEERS-

4.00	3.50
Blue Moon	Bud Light
Corona	Budweiser
Guinness	Labatt Blue
Heineken	Labatt Blue Light
Hoegaarden	Michelob Ultra
Peroni	
Red Stripe	
Sam Adam's Boston Lager	
Yuengling Lager	

### SPECIALTY BEERS

**We invite you to check out our wide selection of specialty beers in our cooler.**

**We like to bring in a variety of specialty beers so our selection is continually changing**

Our beer selections as well as pricing is subject to change without notice and may not be reflected in the menu due to ever increasing costs passed on to us by suppliers. We apologize in advance for any inconvenience, but some things are out of our control.